



standuponit
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2010-06-09 20:43:00

Between entertaining company and work, my diet had frankly sucked for the last three weeks. Basically, it's been whatever carbohydrate I could shovel into myself in sufficient quantity to keep me on my feet and mobile, with occasional all-you-can-eat bad Chinese.

So today, on the way home from work, I stopped at the grocery store. And I kind of had a chlorophyll accident. (Two of each thing in the produce aisle, basically, except the stuff that was three for a dollar.)

Harpy showed up to pick me up for climbing while I was still putting the food away.

I quote from memory:

Harpy: Ohmygawd, what are you *drinking*?

Platypus: ...juice?

Harpy: It looks like what's washing up on beaches all over the Gulf!

Platypus: Well, I didn't have room in the fridge for the beets with the greens still on. And there were stems left over from the kale in the oven--

Harpy: There's *kale* in the oven? One *bakes kale*?

Platypus: With olive oil and salt. To make it crispy?

Harpy: Crispy.

Platypus: Crispy.

Harpy: So you're drinking beet green/kale juice.

Platypus: It has a grapefruit in it?

Harpy: ...

Platypus: It's full of vitamins?

Harpy: ...how about I help you put the rest of these groceries away.

Platypus: Sure. Just toss the milk in the fridge--

Harpy: Chaz, are you aware that you have twelve different kinds of hot sauce?

Platypus: Um.

Platypus: Seventeen*. Actually.

Harpy: ...

Platypus: Want some kale?

*Green Tabasco, Red Hot, Chili Garlic sauce, roasted red chili paste, Hot Cock Sauce, Matouk's pepper sauce, Matouk's Calypso sauce, Matouk's picante sauce, Dick's Hurtin' Habanero Sauce, Big Ed's, chili garlic sesame oil, Pickapeppa sauce, Busha Brown's Pukka sauce, habanero oil, chili vinegar, sweet chili vinegar, and black bean sauce.

TAGS: [harpy](#)



[This looks like a good idea.](#)

...

[This.](#)

...

[Little guy's not bad.](#)

Gotta teach RHex to smear.

40 comments



[txanne](#)

[June 10 2010, 00:58:01 UTC](#)

[COLLAPSE](#)

...I'll be right over.



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[June 10 2010, 01:15:32 UTC](#)

[COLLAPSE](#)

Hurry!



[dancing_crew](#)

[June 10 2010, 01:06:35 UTC](#)

[COLLAPSE](#)

Crystal hot sauce, which I could only find in New Orleans, and had my dad ship to me from there.



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[June 10 2010, 01:15:21 UTC](#)

[COLLAPSE](#)

The Big Ed's is kind of an area-effect weapon...



[barsukthom](#)

June 10 2010, 01:13:20 UTC [COLLAPSE](#)

You need some Mongolian Fire Oil. (It goes great on barbecued Death Worm.)



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June 10 2010, 01:14:54 UTC [COLLAPSE](#)

Mongolian Fire Oil is an Americanized brand of chili garlic sesame oil.



[barsukthom](#)

June 10 2010, 02:23:33 UTC [COLLAPSE](#)

My dreams of recreating Jinghis Khan's favorite Ice Cream are foiled.

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June 10 2010, 01:32:05 UTC [COLLAPSE](#)

Oh, I don't use it in heroic quantities. I work with someone who scares me with the hot cock sauce, though.



[ace_cub_reportr](#)

June 10 2010, 01:32:42 UTC [COLLAPSE](#)

Anyone I know?



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June 10 2010, 01:33:46 UTC [COLLAPSE](#)

You sleep with him.

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June 10 2010, 01:42:38 UTC [COLLAPSE](#)

Actually, not terribly.

Deleted comment

[sprrwhwk](#)

June 10 2010, 02:13:42 UTC [COLLAPSE](#)

A friend of mine describes Hot Cock Sauce (aka Sriracha sauce) as "what ketchup wants to be when it grows up", and uses it accordingly. :-)

Deleted comment

[sprrwhwk](#)

[June 10 2010, 02:50:20 UTC](#) [COLLAPSE](#)

S'ok. More for me. :-)

 [bunny_m](#)

[June 10 2010, 03:21:20 UTC](#) [COLLAPSE](#)

Ohh, sriracha!

Great stuff, although I use it sparingly myself. Hey, my damn near pure Norse/Celtic blood doesn't exactly tend me towards fireproofing, y'know.

Goes awesomely on the chicken wings at my favourite Vietnamese restaurant, though.

 [djinnthespazz](#)

[June 10 2010, 03:26:09 UTC](#) [COLLAPSE](#)

Er. Liquid after three days is not Scoville units, it's Botulism buildup.

Run while you still live.

Deleted comment

 [djinnthespazz](#)

[June 11 2010, 02:05:34 UTC](#) [COLLAPSE](#)

What was the alcohol content of that chili?

Because physics-defying food makes me nervous.

 [sprrwhwk](#)

[June 10 2010, 02:15:53 UTC](#) [COLLAPSE](#)

Wow, you've got a lot more variety in hot sauces than we do. My house has 16 distinct types, but most of them are Marie Sharp's and different variations on \$CITRUS habañero sauce, so they kind of don't count. I need to try more.

Marie Sharp's hot sauces are awesome, though.

Deleted comment



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[June 10 2010, 02:39:42 UTC](#) [COLLAPSE](#)

I'm currently out of Crystal.

Deleted comment



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June 10 2010, 02:40:20 UTC

[COLLAPSE](#)

It's full of stars.

 [sprrwhwk](#)

June 10 2010, 02:54:28 UTC

[COLLAPSE](#)

It's the Disneyland of grocery stores.

It's a shame my family's never made it to Cincinnati for a vacation. We've got a serious grocery store problem -- we'd get lost for *days* in there.

Deleted comment



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June 10 2010, 03:11:38 UTC

[COLLAPSE](#)

I'm sorry. As a heterosexual male, I am incapable of thinking of anything coherently while that icon is in my field of view.

Um. 350. Until crispy. Stirring occasionally.



 [inaurolillium](#)

June 10 2010, 23:00:01 UTC

[COLLAPSE](#)

Further instructions: Remove ribs, cut into the size of your favorite potato chips, toss with olive oil and salt (and pepper if you like; I do). You can also add a little cider vinegar for extra tastiness.

 [triskelmoon](#)

June 10 2010, 02:57:09 UTC

[COLLAPSE](#)

The husband puts Hot Cock sauce on absolutely everything. When I'm brave I can have a teaspoon worth with a rice bowl. We have a cabinet full of different hot sauces from around the country, but the ones actually used are:

Tapatio (I know this isn't hot because it's the brand I use, not vinegary like Tabasco)

Hot Cock Sauce

Tabasco

Habenero Tabasco

Sweet Chili Sauce

Roasted Green Salsa (jalapenos & tomatillos really)

 [asciikitty](#)

June 10 2010, 03:09:48 UTC

[COLLAPSE](#)

We eat crispy kale at least once a week in this house. It's one of our favorite things.

Also, labor intensive in a way that I'm very fond of - I can hover over the oven and pull the kale chips out and

generally fuss about it.

Hmm... ::eats a leftover kale chip::



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[June 10 2010, 03:12:00 UTC](#)

[COLLAPSE](#)

"Leftover kale chip"? I know all those words...



[asciikitty](#)

[June 10 2010, 04:42:47 UTC](#)

[COLLAPSE](#)

we used too much of the wrong kind of salt*, and so couldn't finish them. It usually doesn't happen that way. They're gone now though.

*the big fancy grey sea salt from Penzey's, which I decided we needed to use and not save, so we've been cooking with it. But kale chips want finer salt.



[djinnthespazz](#)

[June 10 2010, 03:23:54 UTC](#)

[COLLAPSE](#)

You lost me at grapefruit. Ew.

Krispy Kale sounds awesome!

Hey, maybe you can help me. Once upon a time, I used to frequent a little teeny Thai place in Berkley. Uh, in Michigan...

And they had this clear hot sauce that was TO DIE FOR. But I have no idea what it was or where to start looking.

Do you know it?



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[June 10 2010, 03:30:30 UTC](#)

[COLLAPSE](#)

That might be the chili garlic oil? Or fish sauce?



[djinnthespazz](#)

[June 10 2010, 03:31:18 UTC](#)

[COLLAPSE](#)

I'll look for the chili garlic oil. Definitely hot. Yum.



[trinker](#)

[June 10 2010, 03:39:48 UTC](#)

[COLLAPSE](#)

Pickled beet greens!



 [standuponit](#)

June 10 2010, 03:43:56 UTC

[COLLAPSE](#)

I needed my chlorophyll NOW.

Oooo. Pickled beet greens.

 [beatriceeagle](#)

June 10 2010, 03:48:23 UTC

[COLLAPSE](#)

It's a good thing I'm not a supervillain, because I'm pretty sure you've been stockpiling my Kryptonite. (Wait. Superman's a superhero. Whatever.)



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June 10 2010, 03:56:28 UTC

[COLLAPSE](#)

You are a superhero. League of Lame Superpowers, remember?

(That makes me your arch-nemesis!)

 [beatriceeagle](#)

June 10 2010, 04:08:32 UTC

[COLLAPSE](#)

Eeee. Inter-League rivalries! How will we ever defeat the evil Dr. Dull if we can't unite?

 [eljefe](#)

June 10 2010, 04:38:33 UTC

[COLLAPSE](#)

Despite the inherent awesome in the power of her khakis, I worry about the Harpy at times. A dozen hot sauces is perilously low. I mean, shoot, you gotta have a couple or five hot sauces at any given meal just for variety. Plus the stuff that is too hot to eat directly and you reserve for cooking, stuff for dipping chips and veggies into, things to put on bread, stuff for meat. . .

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 [eljefe](#)

June 10 2010, 05:38:13 UTC

[COLLAPSE](#)

Word, fellow Arizonan. Word

Szechwan? *grin*

But your right. A good Serrano prepared correctly with just a bit of the right spices can cross-dress it's way into any manner of meal.

 Deleted comment

 [matociquala](#)

June 10 2010, 13:48:27 UTC

[COLLAPSE](#)

We get a bread-and-butter pickle/jalapeno mix locally called "Sweet fire."

YUM!



[txanne](#)

[June 10 2010, 14:04:25 UTC](#)

[COLLAPSE](#)

Ooh, that rings a bell...I think I saw them in Central Market, but I don't remember which one or when.



[OT, but...](#)

[barsukthom](#)

[June 11 2010, 02:08:46 UTC](#)

[COLLAPSE](#)

<http://www.grindtv.com/outdoor/blog/17914/freedivers+breathtaking+plunge+into+abyss+part+real+part+fiction/>

Diver jumps into one of the Caribbean 'Blue Holes'

[Re: OT, but...](#)

[standuponit](#)

[June 11 2010, 03:48:46 UTC](#)

[COLLAPSE](#)

Sick!

[This looks like a
good idea.](#)

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[This.](#)

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